Pro-Max®

TWO-SIDED GRILLS

230V MODELS

CG10, GR10

CG14 & GR14

CG28 & GR28 SERIES

Installation and Operation Instructions

2M-Z8985 Rev. D 4/19/2010

35.6 CM X 35.6 CM Grooved Grill

35.6 CM X 71.1 CM Grooved Grill

Pro-Max® Pro-Max® Pro-Max® Pro-Max®

SAFETY SYMBOL

These symbols are intended to alert the user to the presence of important operating and maintenance instructions in the manual accompanying the appliance.

RETAIN THIS MANUAL FOR FUTURE REFERENCE

NOTICE

Using any part other than genuine Star factory supplied parts relieves the manufacturer of all liability.

Star reserves the right to change specifications and product design without notice. Such revisions do not entitle the buyer to corresponding changes, improvements, additions or replacements for previously purchased equipment.

Due to periodic changes in designs, methods, procedures, policies and regulations, the specifications contained in this sheet are subject to change without notice. While Star Manufacturing exercises good faith efforts to provide information that is accurate, we are not responsible for errors or omissions in information provided or conclusions reached as a result of using the specifications. By using the information provided, the user assumes all risks in connection with such use.

MAINTENANCE AND REPAIRS

Contact your local dealer for service or required maintenance. Please record the model number, serial number, voltage and purchase date in the area below and have it ready when you call to ensure a faster service.

Model No. _____

Serial No. _____

Voltage _____

Purchase Date _____

PRODUCT IDENTIFICATION

Star Manufacturing International, Inc. Two Sided Grills
230V Models:

GR10-230V- Smooth Top and Bottom Platens Aluminum, without Timer

GR10T-230V- Smooth Top and Bottom Platens Aluminum, with Timer

GR10I-230V- Smooth Top and Bottom Platens Cast Iron, without Timer

GR10IT-230V- Smooth Top and Bottom Platens Cast Iron, with Timer

CG10I-230V- Grooved Top and Bottom Platens Cast Iron, without Timer

CG10IT-230V-Grooved Top and Bottom Platens Cast Iron, with Timer

GR14-230V- Aluminum Smooth Top and Bottom Platens, without Timer

GR14T-230V- Aluminum Smooth Top and Bottom Platens, with Timer

GR14I-230V- Iron Smooth Top and Bottom Platens, without Timer

GR14IT-230V- Iron Smooth Top and Bottom Platens, with Timer

CG14-230V- Aluminum Grooved Top and Bottom Platens, without Timer

CG14T-230V- Aluminum Grooved Top and Bottom Platens, with Timer

CG14I-230V-Iron Grooved Top and Bottom Platens, without Timer

CG14IT-230V- Iron Grooved Top and Bottom Platens, with Timer

CG28I-230V Grooved Iron Platens without Timers

CG28IT-240V Grooved Iron Platens with 2 Timers

CG28IGT-240V Iron Platens, Grooved Top and Smooth Bottom without Timers

GR28I-240V Smooth Iron Platens without Timers

GR28IT-240V Smooth Iron Platens with 2 Timers

GENERAL INSTALLATION DATA

CAUTION

This equipment is designed and sold for commercial use only by personnel trained and experienced in its operation and is not sold for consumer use in and around the home nor for use directly by the general public in food service locations.

Before using your new equipment, read and understand all the instructions & labels associated with the unit prior to putting it into operation. Make sure all people associated with its use understand the units operation & safety before they use the unit.

All shipping containers should be checked for freight damage both visible and concealed. This unit has been tested and carefully packaged to insure delivery of your unit in perfect condition. If equipment is received in damaged condition, either apparent or concealed, a claim must be made with the delivering carrier.

Concealed damage or loss - if damage or loss is not apparent until after equipment is unpacked, a request for inspection of concealed damage must be made with carrier within 15 days. Be certain to retain all contents plus external and internal packaging materials for inspection. The carrier will make an inspection and will supply necessary claim forms.

VENTILATION AND CLEARANCES

The installation of any components such as a vent hood, grease extractors, and/or fire extinguishing systems, must conform to their applicable nationally recognized installation standards and/or local building codes.

ELECTRICAL CONNECTION

CAUTION

Before making any electrical connection be sure to read data plate which is located at the bottom of the unit.

ELECTRICAL GROUNDING INSTRUCTIONS

This unit is equipped with a CEE-7/VII Cord, use the proper (grounding) plug that provides proper protection against shock hazard and must be plugged directly into a properly grounded 3-prong receptacle. For your protection we recommend that a qualified electrician be consulted in regards to any electrical conserns or installations. He/she should be familiar with electrical installations and all electric codes. Proper connections and power supply are essential for efficient performance.

CAUTION

DO NOT CUT OR REMOVE THIS PLUG OR GROUNDING PRONG FROM THE PLUG.

CAUTION

CONNECT/PLUG UNIT INTO DEDICATED A.C LINE ONLY SPECIFIED ON THE DATA PLATE OF THE UNIT.

ELECTRICAL SPECIFICATIONS

Model No.	Volts	Rated Wattage	Amps	NEMA Plug
GR 10	230	1653	7.2	CEE-7/VII
GR 10I	230	1653	7.2	CEE-7/VII
CG 10I	230	1653	7.2	CEE-7/VII
GR 14	230	1653	7.2	CEE-7/VII
GR 14I	230	3306	14.2	CEE-7/VII
CG 14	230	1653	7.2	CEE-7/VII
CG 14I	230	3306	14.2	CEE-7/VII
CG 28I	230	6612	28.7	CEE-7/VII
GR 28I	230	6612	28.7	CEE-7/VII

INITIAL START UP

Level unit using the adjustable feet under the unit (approximately 1/2" adjustment).

Before using the unit for the first time, clean and heat for approximately 30 minutes. The grill may emit a small amount of smoke as the cooking surfaces reach 300-350°F (148-176°C). Do not be alarmed, as the smoke is caused by oils associated with the manufacturing process and will stop when the grill reaches 400°F (204°C). This will take approximately 30 minutes. Brush off any debris from the grilling surfaces. Allow grill to cool prior to placing it in its permanent position.

SEASONING THE COOKING SURFACES

FIRST TIME SEASONING

Follow your company/corporate guidlines for seasoning cooking surfaces. or

1. Bring the grill to 300°F and leave it on while doing the next three steps.
2. Brush the cooking surfaces with a release agent. If using an aerosol agent, first apply into a cup and then brush onto cooking surface.
3. Let sit for 20 minutes, and then wipe clean using a warm damp cloth.

DAILY SEASONING

The grill should not require much seasoning while in use. In most cases, brush a light coating of the baking release agent in the morning and occasionally throughtout the day will be enough to prevent any sticking. It is not necessary to spray before grilling each item.

SETTING THE TEMPERATURE

The thermostat control knob is used to set the temperature to your requirements. The maximum set point is 550°F (288°C), the minimum set point is 175°F (79°C). See Knob Settings.

SETTING THE TIMER (TIMER MODELS ONLY)

(9 MIN. 59 SEC. MAX)

The timer may be factory pre-set. If changes are required follow these simple steps:

1. To increase time, press and hold the (UP) button. The Start/Stop button can now be used to increase the cooking time.
2. To decrease time, press and hold the (DOWN) button. The Start/Stop button can now be used to decrease cooking time.

KNOB SETTING

Knob Position	Approx. Temp
1-2	**175°F / 79°C**
3	**200°F / 93°C**
4	**250°F / 121°C**
5	**300°F / 148°C**
6	**350°F / 176°C**
7	**400°F / 204°C**
8	**450°F / 232°C**
9	**500°F / 260°C**
10	**550°F / 287°C**

ON/OFF ROCKER SWITCH (TIMER MODELS ONLY)

The switch turns the unit on and off. The switch has three positions:

With the switch in this position, both top and bottom platens will heat.

With the switch in this position, neither platen will heat.

With the switch in this position only bottom platen will heat.

DAILY OPERATION

Always allow 10-20 minutes of preheat time before loading the unit with product. Failure to allow sufficient preheat time will result in unsatisfactory cooking of the first load.

Check the power cord to insure that it is plugged into a proper outlet.

Check that the switch and thermostat control are turned on.

Set the unit's ON/OFF rocker switch to desired position.

Set the thermostat control knob to desired temperature.

OPERATING HINTS AND SAFETY

Disconnect power to the unit with the switch at the end of each day of operation.

Do not leave the unit in operation without an attendant.

Turn thermostat down to 200°F (93°C) during idle periods. It will take only a few minutes to regain operating temperature.

Use spatula to push excess grease into grease drawer after each load of food is cooked. This will reduce smoking of hot grease and carbonizing.

Do not leave the unit at high temperature when not in use or during idle periods. This will cause food particles and grease film to carbonize.

"Season" cooking surfaces with non-salted vegetable oil to reduce product sticking.

MONTHLY LUBRICATION/INSPECTION

Apply two (2) drops of non-toxic mineral or vegetable oil to counter balance shoulder rivets and plastic spacers.

Check and clean brass rollers to make sure they are rolling and not sliding on the cam surfaces of the counterbalance.

Check the bolts, screws and nuts, tighten if necessary.

CLEANING

Begin cleaning procedure by using the operating procedures within your organization, or follow the steps below:

1. If particles adhere to the cooking surface during the day, scrape them off with a spatula.
   NOTE: It is best not to let food cook onto the grill, as food build-up on the grill will increase sticking and smoking. In addition, carbon may build up on the grill surface and reduce the cooking efficiency.

CARBON BUILDUP: *A black matter that forms on or near the cooking surface. Generally this is releasing agents that has cooked itself to the surface. After a period of time, without carbon cleaning this material may start flaking off. When that happens, follow the "Carbon Cleaning" procedures.*

2. At the end of the day, wipe down all surfaces with a warm, damp cloth and mild detergent, then dry.

CAUTION

DO NOT IMMERSE OR LET THE UNIT STAND IN WATER.

DO NOT HOSE DOWN THE UNIT OR THE TABLE/COUNTER IF THE UNIT IS ON THE TABLE/COUNTER.

KEEP AWAY FROM RUNNING WATER.

CLEANING CON'T

CAUTION

DO NOT USE SHARP OBJECTS TO REMOVE CARBON BUILD-UP.

BEFORE CLEANING MAKE SURE POWER IS TURNED OFF, UNIT IS UNPLUGGED AND IS NOT TOO HOT.

While holding top lid with one hand, apply only cleaners which are safe for aluminum and iron surfaces. Wipe with clean sponge or towel until unit is clean.

DO NOT SPLASH FRONT CONTROL PANEL!

DO NOT SPLASH FLEX CONDUIT CONNECTING TOP AND BOTTOM OF THE UNIT.

Remove and empty to clean grease catcher drawer as required using mild detergent and water.

WARNING

Do not use ice or cold water to clean the cooking surfaces when the unit is hot. The surfaces are cast aluminum or cast iron and may crack or deform under the shock of rapid temperature change.

CARBON CLEANING

When carbon build up occurs, use a carbon removal agent according to the instructions provided with the cleaner. When this process is complete, you must re-season the grill according to your company/ corporate guidelines, or the seasoning instructions in this manual.

OPERATION TROUBLESHOOTING

1. **Unit not heating.**
   A. Check if unit is plugged in correct receptacle.
   B. Check incoming power line.
   C. Check that the switch is in correct position.
   D. Check that thermostat is set to proper temperature.

2. **Top platen not heating.**
   A. Check that the rocker switch is in correct postion.

3. **Counter balance roller not rolling.**
   A. Clean rollers.

If unit still does not operate contact the factory or one of its representatives or a local service company for service or required maintenance.

INTERNATIONAL ONE (1) YEAR EQUIPMENT WARRANTY

All workmanship and materials in "**STAR**" products are warranted for a period of one year from the date shipped from the factory or one year from the date shown on the proof of purchase of the end-user when purchased through an authorized **"STAR"** dealer/distributor in a commercial foodservice location.

"**STAR's**" obligation under this warranty is limited to the replacement of the defective part(s) only without charge. This warranty is void if damage occurs from improper installation, misuse or abuse, disassembly or tampering of unit for any purpose other than repair by a qualified service agent, wrong voltage, incorrect or fluctuating voltage conditions, wrong gas, improper gas or gas conditions, operated contrary to the installation and operating instructions, operated in an application for which the unit is not suited, or if the unit is not maintained and/or cleaned in a suitable manner.

Any expense in connection with installation, or any cost of making adjustments on a unit to conform to electric or gas service at the point of installation, are not covered by this warranty.

* The warranty period for the JetStar series six (6) ounce popcorn machines is two (2) years.

* The warranty period for the Chrome-Max Griddles is five (5) years on the griddle surface. See detailed warranty provided with unit.

* The warranty period for Teflon/Dura-Tec coatings is one year under normal use and reasonable care. This warranty does not apply if damage occurs to Teflon/Dura-Tec coatings from improper cleaning, maintenance, use of metallic utensils, or abrasive cleaners. This warranty does not apply to the "non-stick" properties of such materials.
* This warranty is not valid on Conveyor Ovens **unless** a "start-up/check-out has been performed by a Factory Authorized Technician.

In order to make a claim under this warranty; a warranty report must be filed with Star Manufacturing International Inc. in St. Louis, Missouri, U.S.A. by the dealer/distibutor through which product was purchased. All details, including serial number and model number of the defective unit, must be included. Failure to file a claim within a 120 Day time period may result in the claim being refused.

"**STAR**" may forego the necessity of returning the part for inspection dependent upon the expense involved. However, "**STAR**" requires defective parts to be held in the claimant's possession for a period of ninety (90) days for possible inspection by a "**STAR**" representative or designated inspector .

The foregoing warranty is lieu of any and all other warranties, expressed or implied, and constitutes the entire warranty.

PARTS WARRANTY

Parts that are sold for out-of-warranty repair are warranted for a period of ninety days. The part only is warranted; no labor.

SERVICES NOT COVERED BY WARRANTY

1. Labor
2. Mileage and/or travel time
3. Installation and/or adjustment of equipment
4. Operation contrary to the installation and operating instructions
5. Cleaning of equipment
6. Seasoning of griddle plates
7. Voltage conversions/adjustments
8. Gas conversions
9. Pilot light conversion/adjustments
10. Thermostat calibration/adjustments
11. Resetting of circuit breakers or safety controls
12. Replacement of bulbs/lamps
13. Replacement of fuses
14. Damages due to improper installation
15. Damages from abuse or misuse
16. Damage created by acts of God, Acts of War, or Civil Disturbance

MATERIAL	FINISH	MODEL NO.	PART NO.
–	–	GR/CG10I–120V GR/CG14–120V	SK– 1706

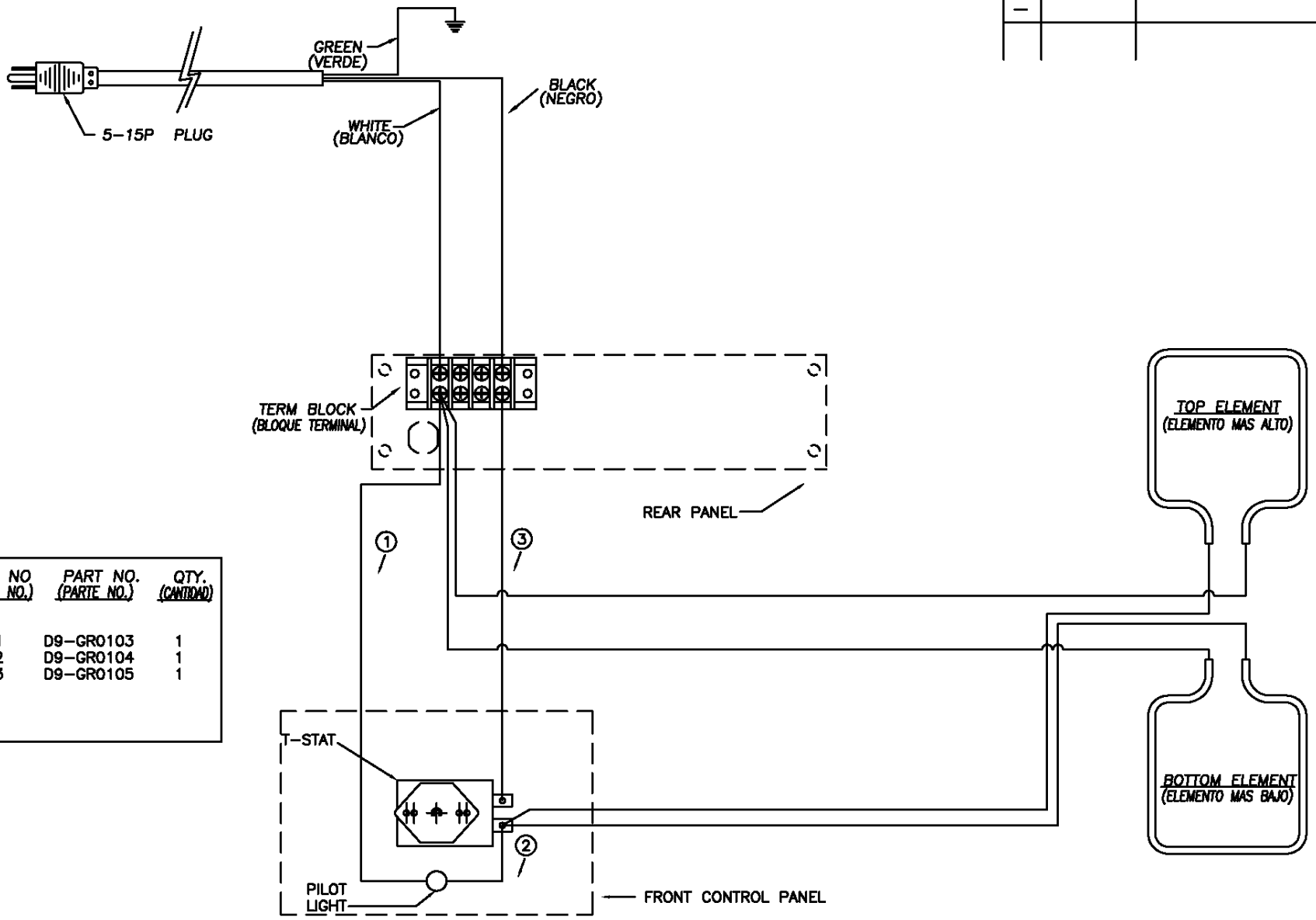
DR. TS	CK.	DATE 7-1-99

LIMITS UNLESS OTHERWISE NOTED
FRACTIONS ± 1/64 DECIMALS ± .005

STAR MFG. INTERNATIONAL, INC.
10 SUNNEN DRIVE ST. LOUIS, MO 63143

TITLE WIRE DIAGRAM STD 120V 1800W UL

CHANGES	LTR	DATE	CHANGE	DR
	–			–



WIRE NO (HILO NO.)	PART NO. (PARTE NO.)	QTY. (CANTIDAD)
1	D9–GR0103	1
2	D9–GR0104	1
3	D9–GR0105	1

MATERIAL	FINISH	MODEL NO.	PART NO.
–	–	GR/CG10I–240V GR/CG14–240V	SK– 1707

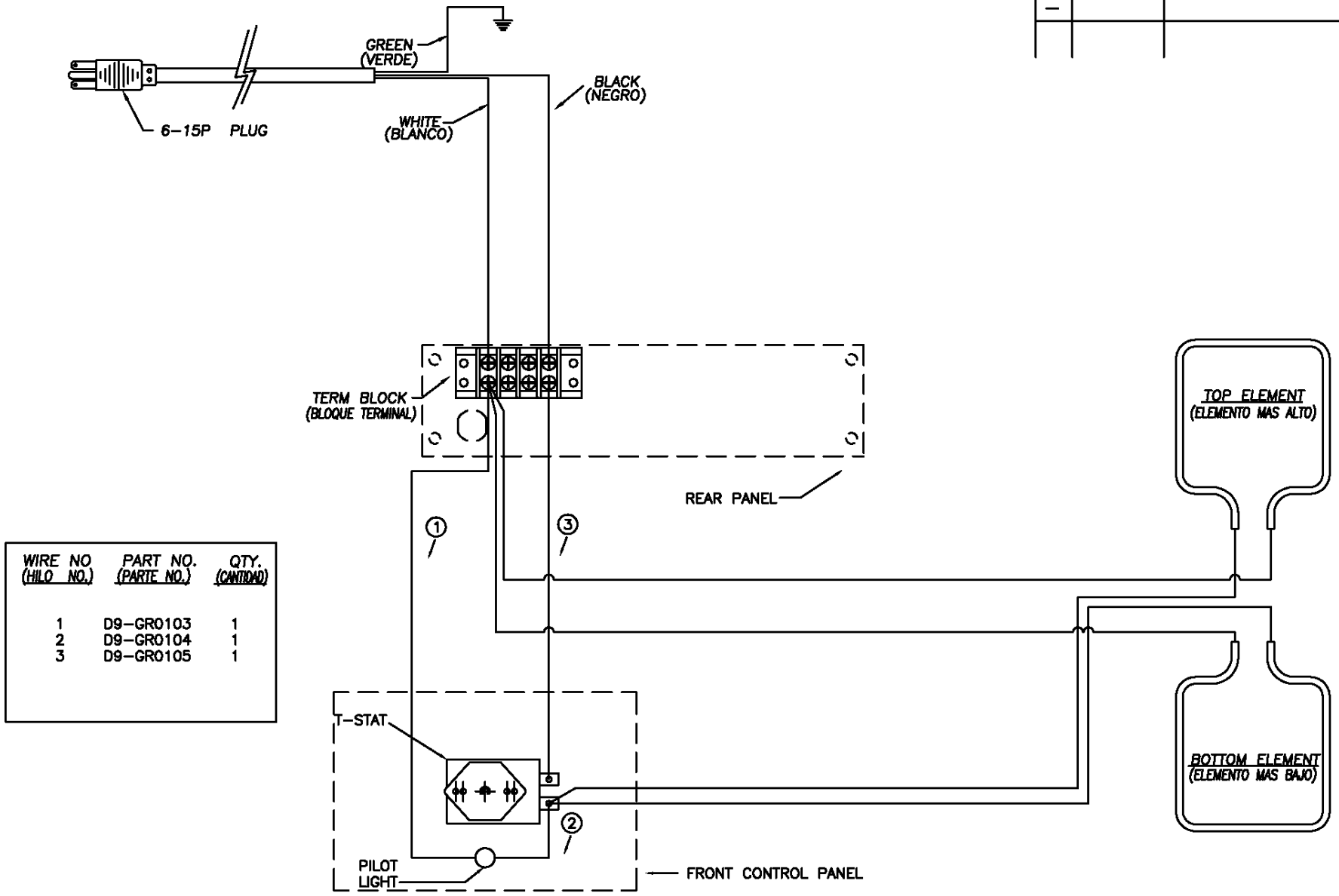
DR. TS	CK.	DATE 7-1-99

LIMITS UNLESS OTHERWISE NOTED
FRACTIONS ± 1/64 DECIMALS ± .005

STAR MFG. INTERNATIONAL, INC.
10 SUNNEN DRIVE ST. LOUIS, MO 63143

TITLE WIRE DIAGRAM STD 240V 1800W UL

CHANGES	LTR	DATE	CHANGE	DR
	–			–



WIRE NO (HILO NO.)	PART NO. (PARTE NO.)	QTY. (CANTIDAD)
1	D9–GR0103	1
2	D9–GR0104	1
3	D9–GR0105	1

MATERIAL	FINISH	MODEL NO.	PART NO.
–	–	GR/CG10I–240V GR/CG14–240V	SK– 1708

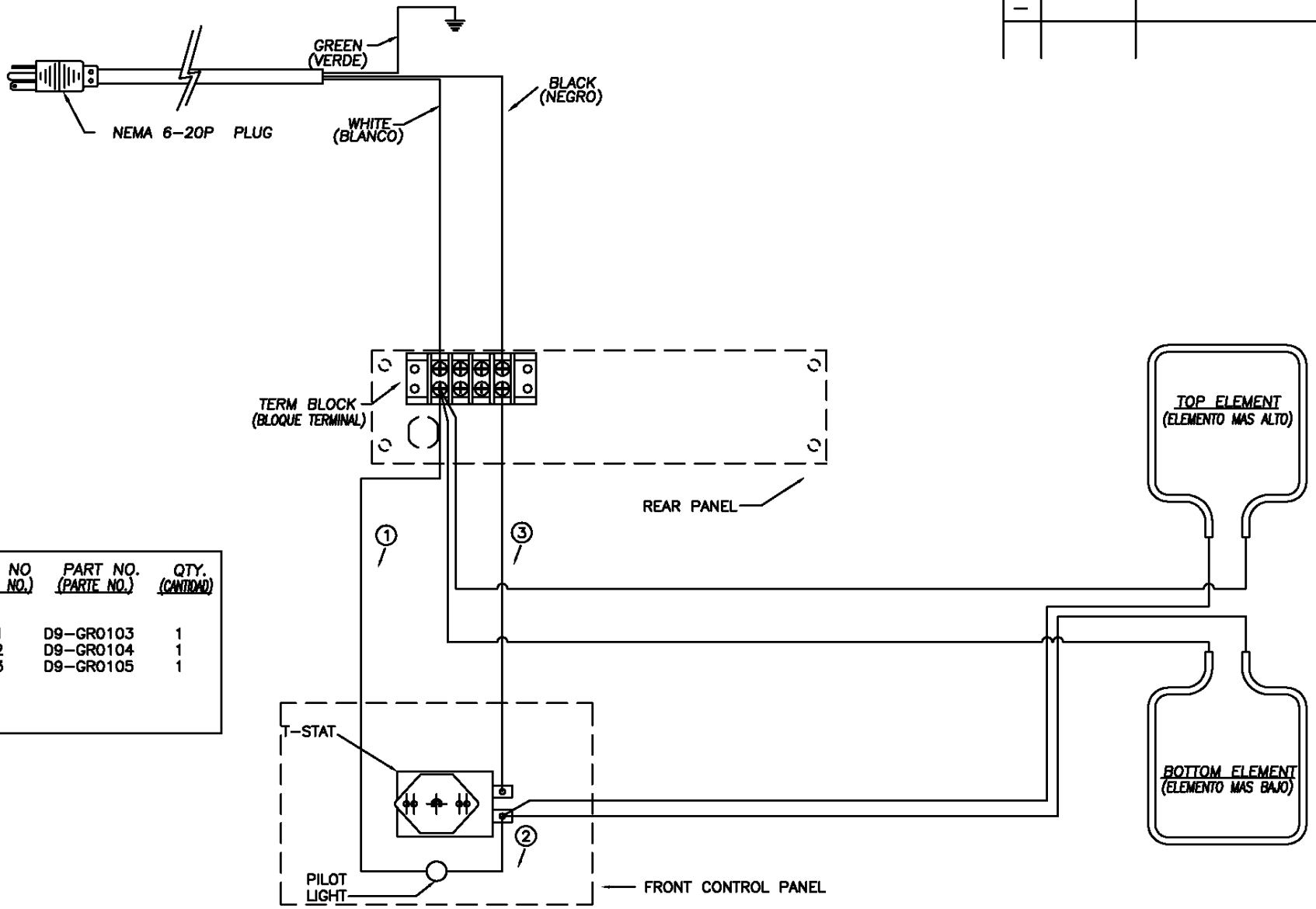
DR. TS	CK.	DATE 7–1–99

LIMITS UNLESS OTHERWISE NOTED
FRACTIONS ± 1/64 DECIMALS ± .005

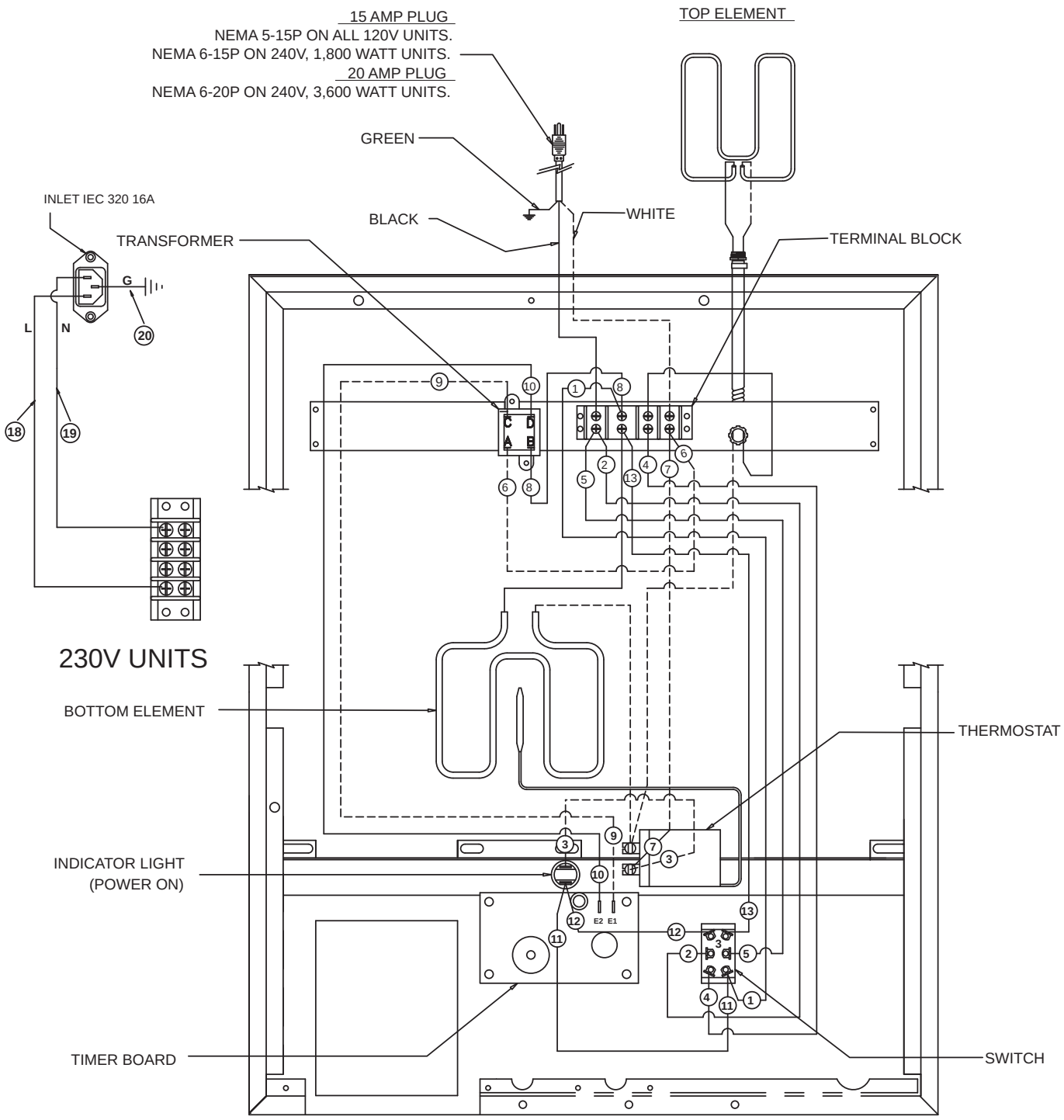
STAR MFG. INTERNATIONAL, INC.
10 SUNNEN DRIVE ST. LOUIS, MO 63143

TITLE WIRE DIAGRAM STD 240V 3600W UL

CHANGES	LTR	DATE	CHANGE	DR
	–			–



WIRE NO (HILO NO.)	PART NO. (PARTE NO.)	QTY. (CANTIDAD)
1	D9–GR0103	1
2	D9–GR0104	1
3	D9–GR0105	1



FOR REFERENCE
WIRING DIAGRAM IS SHOWN AS UNIT IS ASSEMBLED
WITH THE BOTTOM PLATE REMOVED. ITEMS ARE IN
GENERAL LOCATION BUT MAY BE RELOCATED OR SCALED
FOR CLARITY.

MODEL: CG/GR, 10/14, 120V/230/240V,
WITH TIMER

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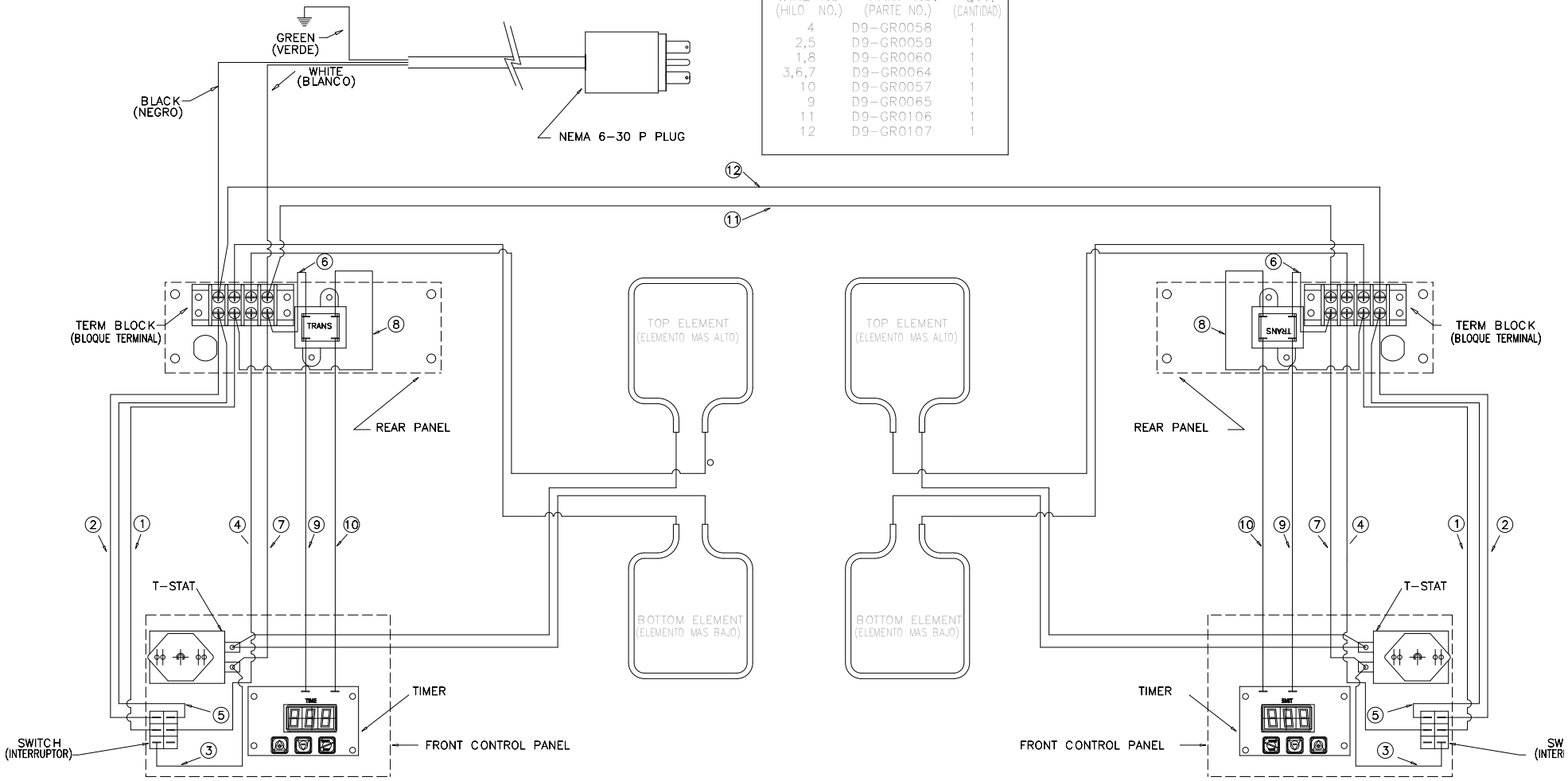
STAR MANUFACTURING INTERNATIONAL INC.

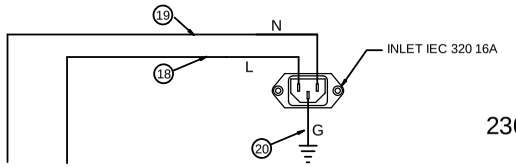
SK2001 Rev A 8/10/2004

MATERIAL	FINISH	MODEL NO.	PART NO.
–	-	GR/CG28IT-240V CG28ITGT-240V	**SK-1709**

DR. TCK.	DATE 7-05-99	STAR MFG. INTERNATIONAL, INC.	TITLE WIRE DIAGRAM 240V 7200W UL W/TIMER
LIMITS UNLESS OTHERWISE NOTED FRACTIONS 1/64 DECIMALS .005 ±		10 SUNNEN DRIVE ST. LOUIS, MO 63143	

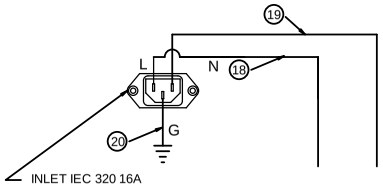
WIRE NO. (HILO NO.)	PART NO. (PARTE NO.)	QTY. (CANTIDAD)
4	D9-GR0058	1
2,5	D9-GR0059	1
1,8	D9-GR0060	1
3,6,7	D9-GR0064	1
10	D9-GR0057	1
9	D9-GR0065	1
11	D9-GR0106	1
12	D9-GR0107	1

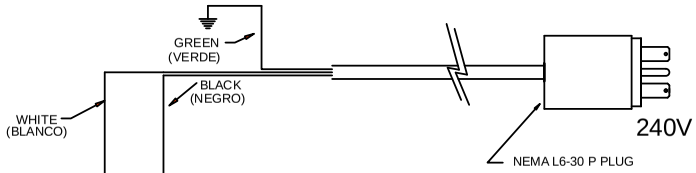




230V UNITS

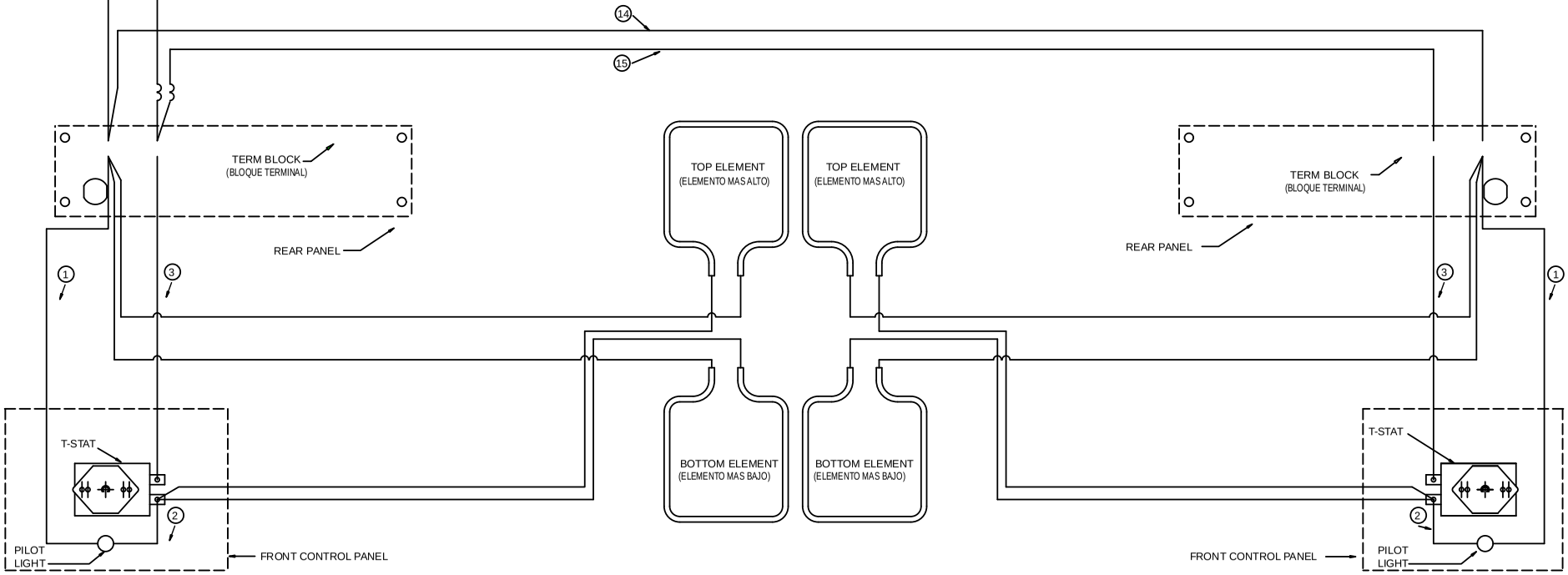
WIRE NO (HILO NO.)	PART NO. (PARTE NO.)	QTY. (CANTIDAD)
4	D9-GR0058	1
2,5	D9-GR0059	1
1,8	D9-GR0060	1
3,6,7	D9-GR0064	1
10	D9-GR0057	1
9	D9-GR0065	1
18	D9-GR0250	2
19	D9-GR0251	2
20	D9-GR0252	2





240V UNITS

WIRE NO (HILO NO.)	PART NO. (PARTE NO.)	QTY. (CANTIDAD)
1	D9-GR0103	1
2	D9-GR0104	1
3	D9-GR0105	1
14	D9-GR0106	1
15	D9-GR0107	1



MODEL: GR-CG28I-230/240V

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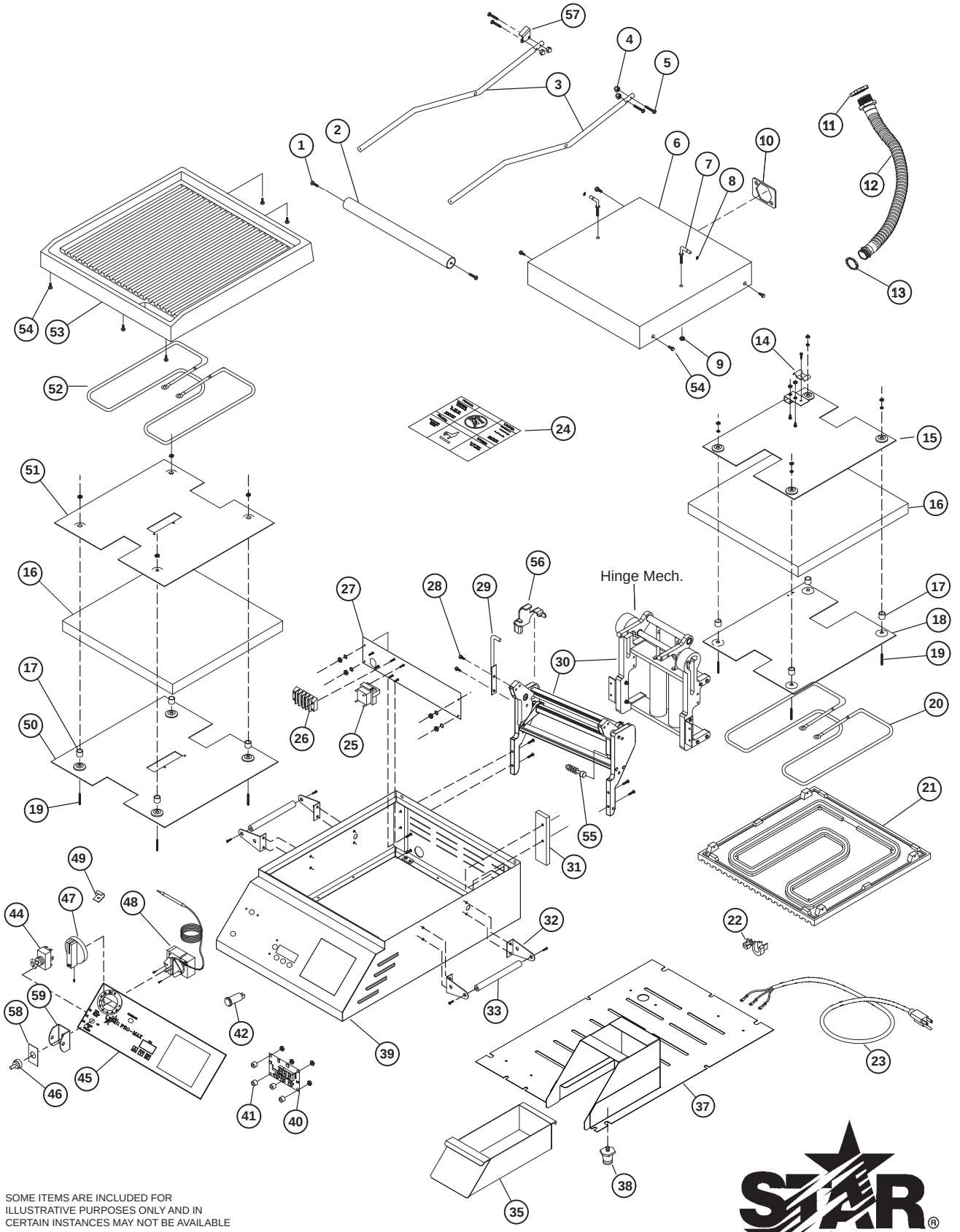
SK1710 Rev B 8/09/2004



SOME ITEMS ARE INCLUDED FOR ILLUSTRATIVE PURPOSES ONLY AND IN CERTAIN INSTANCES MAY NOT BE AVAILABLE

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MODEL GR10I,CG10I, GR14,GR14I, GR14ITTC,CG14,CG14I,CG14IGT

STAR MANUFACTURING INTERNATIONAL, INC.

SK1687 REV. F 4/15/10

PARTS LIST

April 19, 2010, Rev D

MODEL **10' TWO SIDED GRILLS**

Key Number	Part Number	Number Per Unit	Description	Model
1	2C-Z2992	2	SCREW, HANDLE	
2	2V-Z2990	1	HANDLE - 10”	
3	2B-Z2988	2	ARM - 10”	
4	2C-08-07-0040	4	NUT	
4	2C-08-07-0262	4	WASHER	
5	2C-Z2992	4	SCREW, ARM TO BRACKET	
6	D9-Z2038	1	HOUSING-TOP-10”	
7	2C-Z3200	2	PIN - TOP HOUSING	
8	2C-Z2855	2	RETAINER RING	
9	2C-08-07-0040	2	1/4” NUT, USE PART NUMBER 2C-Z2820	
10	24-Z3827	1	CONDUIT KEEPER PLATE	
11	2C-Z3780	2	CONDUIT RETAINER	
12	2E-Z2898	1	CONDUIT ASSY. - PTFE	
13	2E-Z3768	1	CONDUIT LOCKNUT	
14	D9-04-GR-0166	1	WIRE MOUNT	
15	D9-GR0084	1	TOP RETAINING PLATE AY/10	
16	D9-Z2908	2	INSULATION - 10”	
17	2A-Z6604	8	SPACER - INSULATED PLATE	
18	D9-Z2772	1	TOP ELEMENT/INS. PLATE/10	
19	2C-08-07-0285	8	SCREW, ELEMENT RET. PLATE	
20	PS-Z1978	1	TOP ELEMENT, HEATING, 800W/120	GR10I, GR10IT, CG10I, CG10IT, GR10, GR10T
	PS-Z2019	1	TOP ELEMENT, HEATING, 800W/240V	GR10I, GR10IT, CG10I, CG10IT, GR10, GR10T
21	**PS-GR0348**	1	**KIT,** 2F-Z1928 CSTN, SM. TOP,ALUM.-10”	GR10, GR10T
	PS-GR0349	1	**KIT,** 2F-Z1932 CSTN, SM. TOP, IRON-10”	GR10I, GR10IT
	PS-GR0347	1	**KIT,** 2F-Z1934 CASTING, GR. TOP, IRON-10”	CG10I, CG10IT
22	2K-Y3240	1	BUSHING 90 SR 17-2	GR10, GR10T, GR10I, GR10IT, CG10I, CG10IT, (120V MODELS), GR10, GR10T, GR10I, GR10IT, CG10I,CG10IT (240V MODELS)
23	2E-Z2770	1	CORD, POWER, 14-3, 6-15P	GR10T, GR10, GR10I, GR10IT, CG10I, CG10IT, (240V MODELS)
	2E-Z2935	1	CORD SET 14/3 NEMA 5-15P	GR10T, GR10, GR10I, GR10IT, CG10I, CG10IT, (120V MODELS)
	2E-Z4119	1	CORD, POWER, 12/3 5-20P	120VC MODELS
24	2M-Z2620	1	LABEL CAUTION, BI-LINGUAL	
25	2E-05-07-0350	1	TRANSFORMER 230V/10V 6VA	240V MODELS
	2E-05-07-0351	1	TRANSFORMER 115/10V 6VA	120V MODELS
26	2E-Z2894	1	TERMINAL BLOCK	
27	D9-GR0053	1	REAR LINER ASSY. - 10”/BOT	
28	2C-1512	2	SCREW - PIN ASSY	
29	2V-Z3252	1	PIN ASSY - TOP HOUSING STOP	
30	2R-Z2907	1	COUNTERBALANCE -10”-IRON	
	2R-Z3333	1	COUNTERBALANCE -10”-ALUM.	
31	D9-GR0032	2	TORQUE BOX ASSY.	
32	D9-Z3071	4	BRACKET-HANDLE	
33	2V-Z3072	2	HANDLE - SIDE	
34	D9-GR0034	1	GREASE CABINET ASSY.	
35	D9-GR0517	1	GREASE DRAWER ASSY	
37	D9-GR0246	1	BASE BOTTOM - 10”	230V MODELS
38	2A-Z1485	4	FOOT, 1” ADJUSTABLE	
39	D9-GR0062	1	BODY ASSY. - 10”	
40	2J-Z1836	1	TIMER CONTROL	CG10T, CG10IT, GR10T, GR10IT

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PARTS LIST

April 19, 2010, Rev D

MODEL **10' TWO SIDED GRILLS**

Key Number	Part Number	Number Per Unit	Description	Model
41	2K-Z1971	4	SPACER	CG10T, CG10IT, GR10T, GR10IT
42	2J-Y6689	1	PILOT LIGHT, 120V	GR10, GR10I, CG10I (120V MODELS)
	2J-Z2329	1	PILOT LIGHT, 240V	GR10, GR10I, CG10I (240V MODELS)
43	D9-GR0051	1	FACEPLATE ASSY. - 10" w/TIMER	GR10T, GR10IT, CG10IT
	D9-GR0109	1	FACEPLATE ASSY. - 10" NO TIMER	GR10, GR10I, GR10I, CG10I, CG10I
44	2E-Z6863	1	SWITCH 3 POS	CG10T, CG10IT, GR10T, GR10IT
	PS-GR0223	1	SWITCH	**CG10IT-120V W/SERIAL NUMBERS BELOW CGA24279** **CG10IT-240V W/SERIAL NUMBERS BELOW CGA20294** **GR10IT-120V W/SERIAL NUMBERS BELOW GRA27109** **CG10TJD-240V W/SERIAL NUMBERS BELOW CGA29997** **GR10T-240V W/SERIAL NUMBERS BELOW GRA03390**
45	2M-Z6881	1	OVERLAY - 10" w/TIMER	GR10T, GR10IT, CG10IT
	2M-Z3051	1	OVERLAY - 10" NO TIMER	GR10, GR10I, CG10I
46	2I-05-07-0013	1	RUBBER BOOT, SWITCH	
47	2R-Z1854	1	KNOB-CONTROL	
48	2T-6447	1	THERMOSTAT 118V-236V	
49	2A-Z3026	1	HALF CLIP	
50	D9-Z2774	1	BTM. INSULATION RET. PLT. 10"	
51	D9-Z2773	1	BTM ELEMENT RET. PLATE 10"	
52	2N-Z1979	1	BTM ELEMENT, HEATING, 1000W/120	GR10I, GR10IT, CG10I, CG10IT, GR10, GR10T
52	2N-Z2020	1	BTM ELEMENT, HEATING, 1000W/240	GR10I, GR10IT, CG10I, CG10IT, GR10, GR10T
53	**PS-GR0359**	1	**KIT,** 2F-Z1929 CSTG, SM.BOT., ALUM.-10"	GR10, GR10T
	PS-GR0360	1	**KIT,** 2F-Z1933 CSTG, SM. BOT., IRON-10"	GR10I, GR10IT
	PS-GR0358	1	**KIT,** 2F-Z1935 CSTG, GR. BOT., IRON-10"	CG10I, CG10IT
54	2C-Z5883	8	SCREW 10-24X1/2 FZA	
55	**PS-GR134**	2	**KIT,** ROLLER BEARING KIT	

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PARTS LIST

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MODEL **14' TWO SIDED GRILLS**

Key Number	Part Number	Number Per Unit	Description	Model	
1	2C-Z2992	2	SCREW, HANDLE		
2	2V-Z2989	1	HANDLE - 14"		
	2V-Z3413	1	HANDLE - 14" S.S.	GR14, GR14T	SER. # GRC00112 - 00138, GRC00778 - 00858, GRC00864 - 01256
3	2B-Z2987	2	ARM - 14"		
	2B-Z3336	2	ARM	GR14SN	
4	2C-08-07-0040	4	NUT		
	2C-08-07-0262	4	WASHER		
5	2C-Z2992	4	SCREW, ARM TO BRACKET		
6	D9-Z2036	1	HOUSING-TOP-14"		
7	2C-Z3200	2	PIN - TOP HOUSING		
8	2C-Z2955	2	RETAINER RING		
9	2C-08-07-0040	2	1/4" NUT, USE PART NUMBER 2C-Z2820		
10	2A-Z3827	1	CONDUIT KEEPER PLATE		
11	2C-Z3780	2	CONDUIT RETAINER		
12	2E-Z2898	1	CONDUIT ASSY. - PTFE		
13	2E-Z3768	1	CONDUIT LOCKNUT		
14	D9-04-GR-0166	1	WIRE MOUNT		
15	D9-GR0079	1	TOP RETAINING PLATE AY/14		
16	D9-Z2888	2	INSULATION - 14"		
17	2A-Z6604	8	SPACER - INSULATED PLATE		
18	D9-Z2075	1	TOP ELEMENT/INS. PLATE/14		
19	2C-08-07-0285	8	SCREW, ELEMENT RET. PLATE		
20	PS-Z1980	1	TOP ELEMENT, HEATING, 800W/120	CG14, CG14T, GR14, GR14T, CG14IT-120V	
	2N-Z2021	1	TOP ELEMENT, HEATING, 800W/240V	CG14, CG14T, GR14, GR14T	
	PS-Z2391	1	TOP ELEMENT, HEATING, 1800W/240	GR14I, GR14IT, CG14IGT, CG14ITGT, CG14I, CG14IT	
21	**PS-GR0350**	1	**KIT,** 2F-Z7786 CSTG, SM. TOP, ALUM.-14"	GR14, GR14T	
	PS-GR0351	1	**KIT,** 2F-Z1946 CSTG, GR. TOP, ALUM.-14"	CG14, CG14T	
	PS-GR0352	1	**KIT,** 2F-Z1948 CSTG, SM. TOP, IRON-14"	GR14I, GR14IT	
	PS-GR0353	1	**KIT,** 2F-Z1950 CSTG, GR. TOP, IRON-14"	CG14IGT, CG14ITGT	
22	2K-3485	1	BUSHING-HEYCO #SR-9P-2	GR14I, GR14IT, CG14IGT, CG14ITGT, CG14I, CG14IT (240V MODELS)	
	2K-Y2968	1	BUSHING 7W-2	CG14IT-120V	
	2K-Y6764	1	BUSHING	CG14IT-120VC (CANADIAN)	
	2K-Y3240	1	BUSHING	CG14, CG14FT, CG14T, GR14, GR14SN, GR14T, (120V &120VC)	
23	2E-Z2905	1	CORD SJTO 12/2 NEMA 6-20P	GR14I, GR14IT, CG14IGT, CG14ITGT, CG14I, CG14IT (240V MODELS)	
	2E-Z2935	1	CORD SET 14/3 NEMA 5-15P	120V MODELS	
	2E-Z4119	1	CORD, POWER 12/3 5-20P	120VC (CANADIAN) MODELS	
24	2M-Z2620	1	LABEL CAUTION, BI-LINGUAL		
25	2E-05-07-0350	1	TRANSFORMER 230V/10V 6VA	240V MODELS	
	2E-05-07-0351	1	TRANSFORMER 115/10V 6VA	120V MODELS	
26	2E-Z2894	1	TERMINAL BLOCK		
27	D9-GR0054	1	REAR LINER ASSY. - 14"/BOT	CG14, GR14, CG14T, GR14T	
	D9-GR0080	1	REAR LINER ASSY. - 14"/REAR	CG14I, GR14I, CG14IGT, CG14IT, GR14IT, CG14ITGT	
	D9-GR0201	1	REAR LINER ASSY.	CG14IT (120V)	
28	2C-1512	2	SCREW - PIN ASSY		
29	2V-Z3252	1	PIN ASSY - TOP HOUSING STOP		
30	2R-Z2896	1	COUNTERBALANCE -14"-IRON		
	2R-Z2897	1	COUNTERBALANCE -14"-ALUM.		

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PARTS LIST

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MODEL **14' TWO SIDED GRILLS**

Key Number	Part Number	Number Per Unit	Description	Model
31	D9-GR0032	2	TORQUE BOX ASSY.	
32	D9-Z3071	4	BRACKET-HANDLE	
33	2V-Z3072	2	HANDLE - SIDE	
34	D9-GR0034	1	GREASE CABINET ASSY.	
35	D9-GR0517	1	GREASE DRAWER ASSY	
37	D9-GR0247	1	BASE BOTTOM - 14”	230V MODELS
38	2A-Z0314	4	FOOT, 4”	GR14I, GR14IT, CG14I, CG14IT, CG14IGT, CG14ITGT
	2A-Z1485	4	FOOT, 1” ADJUSTABLE	
39	D9-GR0061	1	BODY ASSY. - 14”	
	D9-GR0184	1	BODY ASSY	GR14SN
40	2J-Z1836	1	TIMER CONTROL	CG14T, CG14IT, CG14IGT, GR14T, GR14IT
41	2K-Z1971	4	SPACER	CG14T, CG14IT, CG14IGT, GR14T, GR14IT
42	2J-Y6689	1	PILOT LIGHT, 120V	CG14, GR14 (120V MODELS)
	2J-Z2329	1	PILOT LIGHT, 240V	GR14I, CG14IGT, CG14I, CG14, GR14 (240V MODELS)
43	D9-GR0108	1	FACEPLATE ASSY. - 14” NO TIMER	GR14I, CG14IGT, CG14I, CG14, GR14
	D9-GR0178	1	FACEPLATE ASSY. - 14” 2 TIMERS	CG14-2T
	D9-GR0210	1	FACEPLATE ASSY. - 14” w/TIMER	GR14IT, CG14ITGT, CG14IT, CG14T, GR14T
44	2E-Z6863	1	SWITCH 3 POS	CG14T, CG14IT, CG14IGT, GR14T, GR14IT
	PS-GR0224	1	SWITCH	**CG14T-120V** W/SERIAL NUMBERS BELOW **CGC25308** **CG14IT-120V** W/SERIAL NUMBERS BELOW **CGC24701** **GR14T-120V** W/SERIAL NUMBERS BELOW **GRC23789** **CG14IT-240V** W/SERIAL NUMBERS BELOW **CGC24559**
45	2M-Z6870	1	OVERLAY - 14” w/TIMER	GR14IT, CG14ITGT, CG14IT, CG14T, GR14T
	2M-Z3050	1	OVERLAY - 14” NO TIMER	GR14I, CG14IGT, CG14I, CG14, GR14
	2M-Z3816	1	OVERLAY - 14” w/2 MANUAL TIMERS	CG14-2T
46	2I-05-07-0013	1	RUBBER BOOT, SWITCH	
47	2R-Z1854	1	KNOB-CONTROL	
48	2T-6447	1	THERMOSTAT 118V-236V	
49	2A-Z3026	1	HALF CLIP	
50	D9-Z8082	1	BTM. INSULATION RET. PLT. 14”	
51	D9-Z8082	1	BTM ELEMENT RET. PLATE 14”	
52	2N-Z1981	1	BTM ELEMENT, HEATING, 1000W/120	CG14, CG14T, GR14, GR14T, CG14IT-120V
	2N-Z2022	1	BTM ELEMENT, HEATING, 1000W/240	CG14, CG14T, GR14, GR14T
	2N-Z2392	1	BTM ELEMENT, HEATING, 1800W/240V	GR14I, GR14IT, CG14IGT, CG14ITGT, CG14I, CG14IT
53	**PS-GR0361**	1	**KIT,** 2F-Z1945 CSTG, SM. BOT., ALUM.-14”	GR14, GR14T
	PS-GR0362	1	**KIT,** 2F-Z1947 CSTG, GR. BOT., ALUM.-14”	CG14, CG14T
	PS-GR0363	1	**KIT,** 2F-Z1949 CSTG, SM. BOT., IRON-14”	GR14I, GR14IT, CG14IGT, CG14ITGT
	PS-GR0364	1	**KIT,** 2F-Z1951 CSTG, GR. BOT., IRON-14”	CG14I, CG14IT
54	2C-Z5883	8	SCREW 10-24X1/2 FZA	
55	PS-GR134	2	ROLLER BEARING KIT	
NI	2C-08-WB-0008	2	NUT-TIMER (NOT SHOWN)	CG14-2T
NI	2C-09-WB-0005	2	BEZEL (NOT SHOWN)	CG14-2T
NI	2P-09-WB-0007	2	TIMER BELL (NOT SHOWN)	CG14-2T
NI	2P-Z2911	1	PLUG DOUBLE D .75x.625	CG14I, GR14I, CG14IGT, CG14IT, GR14IT, CG14ITGT
NI	2R-09-WB-0006	2	KNOB-BLACK (NOT SHOWN)	CG14-2T
NI	2V-Z3027	2	CROSS SUPPORT (NOT SHOWN)	GR14I, GR14IT, CG14I, CG14IT, CG14IGT, CG14ITGT
NI	D9-Z3028	1	SIDE SUPPORT (NOT SHOWN)	GR14I, GR14IT, CG14I, CG14IT, CG14IGT, CG14ITGT
NI	D9-Z3029	1	PART SUPPORT (NOT SHOWN)	GR14I, GR14IT, CG14I, CG14IT, CG14IGT, CG14ITGT

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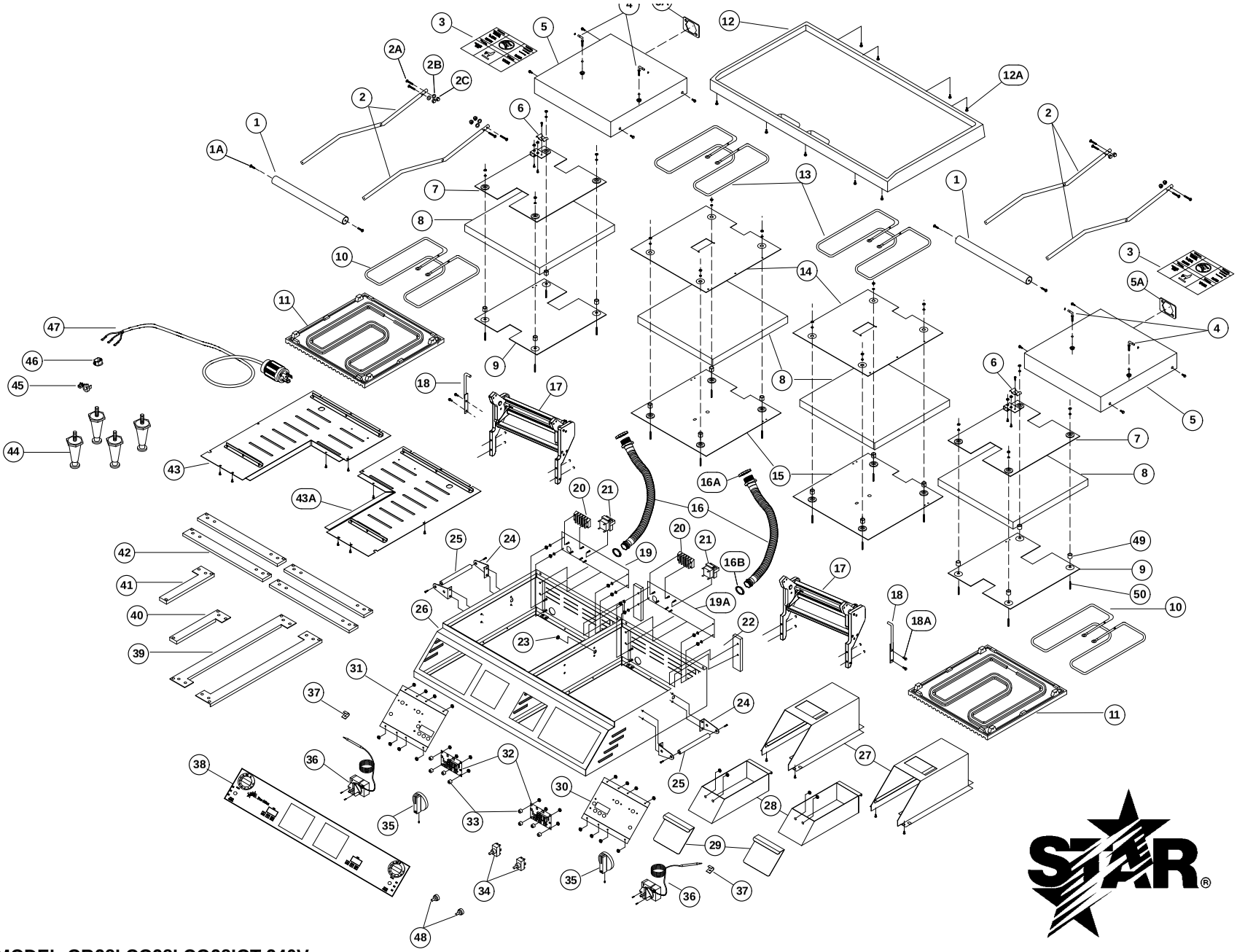

MODEL:GR28I,CG28I,CG28IGT-240V

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STAR MANUFACTURING INTERNATIONAL INC.

SK1700 Rev B 05/06/05

PARTS LIST

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MODEL **28' TWO SIDED GRILLS**

Key Number	Part Number	Number Per Unit	Description	Model
1	2M-Z2989	2	HANDLE, 14”	
1A	2C-Z2992	4	BOLT 1/4" 20X1 PHP STL NP	
2	2B-Z2987	4	ARM, 14”	
2A	2C-Z2992	8	BOLT 1/4" 20X1 PHP STL NP	
2B	2C-08-07-0262	8	WASHER 1/4" INT STL NP	
2C	2C-08-07-0040	8	NUT 1/4"-20 ACHD STL NP	
3	2M-Z2620	2	LABEL, CAUTION	
4	2C-Z2820	4	PIN, TOP HOUSING	
5	D9-Z2306	2	TOP HOUSING 14”	
5A	2A-Z3827	2	CONDUIT STAMPING PLATE	
6	D9-04-GR-0166	2	WIRE MOUNT	
7	D9-GR0079	2	TOP RETAINING PLATE 14”	
8	D9-Z2888	4	INSULATION 14”	
9	D9-Z2075	2	TOP ELEMENT PLATE 14”	
10	PS-Z2391	2	TOP ELEMENT, 1800W	
11	**PS-GR0353**	2	**KIT,** 2F-Z1950 TOP CASTING - GROOVED	CG28IGT, CG28ITGT, CG28I, CG28IT
	PS-GR0353	1	**KIT,** 2F-Z1950 TOP CASTING - GROOVED	GR28ITGS
	PS-GR0352	2	**KIT,** 2F-Z1948 TOP CASTING - SMOOTH	GR28I, GR28IT,
	PS-GR0352	1	**KIT,** 2F-Z1948 TOP CASTING - SMOOTH	GR28ITGS
12	**PS-GR0365**	1	**KIT,** 2F-Z1962 BOTTOM CASTING - SMOOTH	GR28I, GR28IT, CG28IGT, CG28ITGT GR28ITGS
	PS-GR0366	1	**KIT,** 2F-Z1963 BOTTOM CASTING - GROOVED	CG28I, CG28IT
12 A	2c-08-07-0117	8	SCREW 10-24X3/4 FZA	
13	2N-Z2392	2	ELEMENT, BOTTOM 1800W	
14	D9-Z2618	2	BOTTOM ELEMENT RET. PLATE	
15	D9-Z2619	2	BOTTOM INSULATION RET. PLATE	
16	2E-Z2898	2	CONDUIT ASSY PTFE	
16A	2C-Z3780	4	CONDUIT RETAINER	
16B	2E-Z3768	4	CONDUIT LOCKNUT	
17	2R-Z2896	2	COUNTER BALANCE	
18	2V-Z3079	2	PIN ASSY - TOP HOUSING STOP	
18A	2C-1512	4	SCREW 10-24X3/8 RH	
19	D9-GR0180	1	REAR LINER ASSY - REAR CORD SET	240V
	D9-GR0317	1	REAR LINER ASSY - REAR CORD SET	240VC
19A	D9-GR0054	1	REAR LINER ASSY - BOTTOM CORD SET	
20	2E-Z2894	2	TERMINAL BLOCK	
21	2E-05-07-0350	2	TRANSFORMER 230V/10V;6VA	
22	D9-GR0032	4	TORQUE BOX ASSY	
23	2K-Y1139	1	BUSHING, HEYCO	
24	D9-Z3071	4	HANDLE BRACKET	
25	2V-Z3072	2	SIDE HANDLE	
26	D9-GR0098	1	BODY ASSY 28”	
27	D9-GR0034	2	GREASE CABINET ASSY	
28	D9-GR0517	2	GREASE DRAWER ASSY	

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MODEL **28' TWO SIDED GRILLS**

Key Number	Part Number	Number Per Unit	Description	Model
30	D9-GR0114	1	FACE PLATE - RIGHT w/TIMER	
	D9-GR0118	1	FACE PLATE - RIGHT w/PILOT LIGHT	
31	D9-GR0099	1	FACE PLATE - LEFT w/TIMER	
	D9-GR0119	1	FACE PLATE - LEFT w/PILOT LIGHT	
32	2J-Z1836	2	TIMER CONTROL	
33	2K-Z1971	8	SPACER	
34	2E-Z6863	2	SWITCH, 3 POSITION,	CG28IT(serial no. less than CGB29481 use PS-GR0225) CG28ITGT (serial no. less than CGB25137 use PS-GR0225)
	PS-GR0225	1	SWITCH KIT	
35	2R-Z1854	2	KNOB - THERMOSTAT	
36	2T-6447	2	THERMOSTAT	
37	2A-Z3026	2	HALF CLIP	
38	2M-Z3045	1	OVERLAY w/TIMER	
	2M-Z3088	1	OVERLAY w/PILOT LIGHT	
39	D9-Z3028	2	SIDE LEG SUPPORT	
40	D9-Z3030	1	LEG SUPPORT L.H.	
41	D9-Z3029	1	LEG SUPPORT R.H.	
42	2V-Z3027	4	LEG SUPPORT - CROSS	
43	D9-Z2610	1	BASE PLATE ASSY. 14”	
43A	D9-Z2956	1	BASE PLATE ASSY. 28”	
44	2A-Z0314	4	LEG, 4” DIE CAST	
45	2K-3485	1	BUSHING, HEYCO	240V
46	2P-Z2911	2	PLUG, DOUBLE “D”	
47	2E-Y9251	1	CORD SET CONT EUR 16AMP	230V
48	2I-05-07-0013	2	SWITCH BOOT	
49	2A-Z6604	16	SPACER - INSULATED PLATE	
50	2C-08-07-0285	8	SCREW 10-24 X 3/4 X 3/8	
	2J-Z2329	2	PILOT LIGHT 240V (NOT SHOWN)	GR28I, CG28I, CG28IGT, GR28ITGS

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STAR INTERNATIONAL HOLDINGS INC. COMPANY
Star - Holman - Lang - Wells - Bloomfield - Toastmaster
10 Sunnen Drive, St. Louis, MO 63143 U.S.A.
(800) 807-9054 (314) 781-2777
Parts & Service (800) 807-9054
www.star-mfg.com